

Fog Harbor is committed to the preservation of the ocean and its fisheries. We are proud to be the first restaurant on Fisherman's Wharf to offer a 100% sustainable seafood menu based on recommendations by Monterey Bay Aquarium's Seafood Watch® Program and Aquarium of the Bay.

STARTERS

Blue Cheese Garlic Bread	9
<i>Fresh sourdough, topped with garlic, Pt. Reyes blue cheese and herbs</i>	
g Crab Ceviche - Fresh lime, coconut milk, jalapeno, cilantro, mango, onion, tomato, toasted coconut and fresh chili tortilla chips	19
Crispy Calamari	17
<i>Fried jalapenos and onions, served with lemon aioli</i>	
g Red Chili Garlic Shrimp	16
<i>Red chili paste, onions, peppers and garlic</i>	
Dungeness Crab Cakes	19
<i>Two crab cakes, Cajun remoulade, mixed greens and mango</i>	
g Steamed Clams	17
<i>Garlic, lemon juice, white wine butter</i>	
g Oysters*	½ dozen 23
<i>Served with cocktail sauce</i>	
g Baked Oysters*	25
<i>½ dozen fresh oysters, spinach, bacon and a creamy parmesan sauce</i>	
g Mussel Fries	18
<i>Onions, fennel, sambuca cream, garlic aioli</i>	
g Ahi Tuna Poke*	19
<i>Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli</i>	

AWARD WINNING CLAM CHOWDER

.....*The Best in San Francisco*.....

Cup: 7.50 Bowl: 9.50

Fresh House Baked Sourdough Bread Bowl: 12

Add Dungeness Crab: 7

(Chowder contains bacon)



SALADS

g House Salad	9
<i>Mixed greens tossed with our house vinaigrette</i>	
g Caesar dressed leaves of Romaine	11
<i>Shaved parmesan and garlic croutons</i>	
g California Crab and Avocado Caesar Salad	29
<i>Bacon, avocado, queso fresco, tortilla strips, cilantro leaves, chopped romaine topped with Dungeness crab meat</i>	
g Salmon "Club" Salad - Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch	25
Soup and Salad Combo	17
<i>Mixed greens or Caesar with clam chowder in a bread bowl</i>	
Add Grilled Chicken to any salad	6
Add Grilled Shrimp to any salad	7
Add Dungeness Crab Meat to any salad	8

KIDS MENU For Kids 12 & under Served with French Fries

Grilled Salmon	12
Fish & Chips	10
Chicken Tenders	10
Buttered Noodles	10
Cheeseburger	10

FRESH FISH & SEAFOOD

g Salmon - Pearl couscous, roasted vegetables, pesto, tomato coulis, balsamic glaze and a tomato relish	30
g Seared Pacific Cod - White beans, chorizo butter, roasted tomatoes, spinach, basil, cilantro, topped with a garlic shallot aioli	28
Ahi Tuna - Seared with sesame crust and ponzu glazed, stir fried cabbage, onions, peppers, yakisoba noodles, wasabi aioli and pickled ginger	33
g Seared Scallop & Crab Risotto - Seared jumbo scallops, crab risotto, tomatoes, parmesan cheese, basil pesto, beurre blanc	36
g Mixed Grill - Grilled salmon, Pacific cod and shrimp, citrus beurre blanc, sautéed vegetables and garlic mashed potatoes	32
g Lobster Tails - Two 5 - 6 oz. tails, oven roasted and served with drawn butter, sautéed vegetables and garlic mashed potatoes	53
Fish & Chips - Beer battered with cole slaw	21
g Shrimp Brochette - Grilled, served with garlic mashed potatoes, sautéed vegetables and drawn butter	31

HOUSE SPECIALTIES

g Cioppino - Crab, fresh fish, shrimp, clams and mussels stewed in a seafood tomato broth. A local classic.	39
Whole Dungeness Crab - Steamed and served with vegetables and roasted fingerling potatoes	52
g Garlic Roasted Whole Dungeness Crab - Served with vegetables and roasted fingerling potatoes and butter	52
g Filet Mignon* - Demi sauce, garlic mashed potatoes, cherry tomatoes and sautéed spinach	49
g Surf & Turf* - Filet mignon with demi sauce, a lobster tail (5 - 6 oz.), sautéed vegetables and garlic mashed potatoes	68

g Shellfish Platter

A ½ crab, mussels, clams, shrimp and fingerling potatoes, oven roasted with butter, garlic and herbs

For 1 43

For 2 82

Add Lobster Tail (5-6oz.) 26

Add Pasta 5

PASTAS

Seafood Pasta - Fresh fish, shrimp, clams and mussels in a tomato cream sauce	27
Pesto Chicken Pasta - Oven dried tomatoes, spinach, peppers, onions, garlic, basil pesto and parmesan	21
Linguini & Clams - Fresh clams, garlic, olive oil, tomatoes, white wine and butter, topped with parmesan cheese	22

SANDWICHES

Crab Roll - Crab meat tossed with mayo and butter, served on a toasted brioche roll and french fries	28
Fog Harbor Burger* - A fresh Angus chuck patty, grilled onions, jack cheese, bacon, Chipotle 1000 island dressing and french fries	17

Digital Menu



SCAN ME

A 5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.

*Eating raw or undercooked proteins may increase the risk of foodborne illness.

g=represents menu items that may be prepared gluten free. Ask your server.

WARNING : Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

